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U. S. Department of Agriculture
Bureau of Agricultural Economics

HANDBOOK
OF
OFFICIAL GRAIN STANDARDS
FOR WHEAT, SHELLED CORN
OATS AND RYE

Tabulated and Abridged Description of the
Official Grain Standards of the United States
as established and promulgated by
the Secretary of Agriculture

AS REVISED
EFFECTIVE AUGUST 15, 1924

Compiled by E. G. BOERNER, Grain Supervisor



WASHINGTON
GOVERNMENT PRINTING OFFICE
1924

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WHEAT STANDARDS

HARD RED SPRING WHEAT (CLASS I)

This class shall include all varieties of Hard Red Spring wheat, and may include not more than 10 per cent of other wheat or wheats. This class shall be divided into three subclasses, as follows:

SUBCLASS (a) DARK NORTHERN SPRING

This subclass shall include wheat of the class Hard Red Spring, consisting of 75 per cent or more of dark, hard, and vitreous kernels. This subclass shall not include more than 10 per cent of wheat of the variety Humpback.

SUBCLASS (b) NORTHERN SPRING

This subclass shall include wheat of the class Hard Red Spring consisting of less than 75 per cent and more than 25 per cent of dark, hard, and vitreous kernels. This subclass shall not include more than 10 per cent of wheat of the variety Humpback.

SUBCLASS (c) RED SPRING

This subclass shall include wheat of the class Hard Red Spring consisting of not more than 25 per cent of dark, hard, and vitreous kernels. This subclass shall also include wheat of the class Hard Red Spring consisting of more than 10 per cent of the variety Humpback.

NOTE.—The subclass Dark Northern Spring is divided into seven grades as follows: No. 1 Hard Spring, and No. 1, No. 2, No. 3, No. 4, No. 5, and Sample Grade, Dark Northern Spring.

The subclasses Northern Spring and Red Spring are each divided into five numerical grades and Sample Grade.

Class I.—Hard Red Spring Wheat

Grade requirements for—

(a) *Dark Northern Spring*, (b) *Northern Spring*,
(c) *Red Spring*

Grade No.	Minimum test weight per bushel	Maximum limits of—							
		Moisture		Damaged kernels		Foreign material other than dockage		Wheats of other classes	
		Total	Heat damage	Total	Heat damage	Total	Matter other than cereal grains	Total	Durum
1 ¹	Lbs.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.
1 ¹ -----	58	14.0	2	0.1	1	0.5	5	2	
2-----	57	14.5	4	.2	2	1.0	10	5	
3-----	55	15.0	7	.5	3	2.0	10	10	
4-----	53	16.0	10	1.0	5	3.0	16	10	
5-----	50	16.0	15	3.0	7	5.0	10	10	
Sample grade	Sample grade shall be wheat of the subclass Dark Northern Spring, or Northern Spring, or Red Spring, respectively, which does not come within the requirements of any of the grades from No. 1 to No. 5, inclusive, or which has any commercially objectionable foreign odor except of smut, garlic, wild onions, or is very sour, or is heating, hot, or is otherwise of distinctly low quality, or contains small, inseparable stones, or cinders.								

¹ No. 1 *Hard Spring* shall consist of 85 per cent or more of dark, hard, and vitreous kernels and shall have a test weight per bushel of at least 60 pounds. In all other respects the requirements for this grade are the same as for the grade No. 1 *Dark Northern Spring*.

(1) The wheat in grades Nos. 1 to 4, inclusive, shall be cool and sweet.

(2) The wheat in No. 5 shall be cool, but may be musty or slightly sour.

(3) The wheat in grade No. 1 *Hard Spring*, in grade No. 1 *Dark Northern Spring*, and grade No. 1 *Northern Spring* may contain not more than 5 per cent of the *Hard Red Spring* wheat variety *Humpback*.

DURUM WHEAT (CLASS II)

This class shall include all varieties of Durum wheat, and may include not more than 10 per cent of other wheat or wheats. This class shall be divided into three subclasses as follows:

SUBCLASS (a) AMBER DURUM

This subclass shall include wheat of the class Durum consisting of 75 per cent or more of hard and vitreous kernels of amber color. This subclass shall not include more than 10 per cent of wheat of the variety Red Durum.

SUBCLASS (b) DURUM

This subclass shall include wheat of the class Durum consisting of less than 75 per cent of hard and vitreous kernels of amber color. This subclass shall not include more than 10 per cent of wheat of the variety Red Durum.

SUBCLASS (c) RED DURUM

This subclass shall include wheat of the class Durum consisting of more than 10 per cent of the variety Red Durum.

Class II.—Durum Wheat.

Grade requirements for—

(a) *Amber Durum*, (b) *Durum*, (c) *Red Durum*

Grade No.	Minimum test weight per bushel	Moisture	Maximum limits of—						
			Damaged kernels		Foreign material other than dockage		Wheats of other classes		
			Total	Heat damage	Total	Mat-ter other than cereal grains	Total	Soft Red Winter, and White singly or combined	
1	60	P. ct.	14.0	2	0.1	1	0.5	5	2
2	58	P. ct.	14.5	4	.2	2	1.0	10	5
3	56	P. ct.	15.0	7	.5	3	2.0	10	10
4	54	P. ct.	16.0	10	1.0	5	3.0	10	10
5	51	P. ct.	16.0	15	3.0	7	5.0	10	10

Sample grade.

Sample grade shall be wheat of the subclass *Amber Durum*, or *Durum*, or *Red Durum*, respectively, which does not come within the requirements of any of the grades from No. 1 to No. 5, inclusive, or which has any commercially objectionable foreign odor except of smut, garlic, or wild onion, or is very sour, or is heating, hot, or is otherwise of distinctly low quality, or contains small, inseparable stones or cinders.

(1) The wheat in grades Nos. 1 to 4, inclusive, shall be cool and sweet.

(2) The wheat in grade No. 5 shall be cool, but may be musty or slightly sour.

(3) The wheat in grade No. 1 *Amber Durum* and grade No. 1 *Durum* may contain not more than 5 per cent of wheat of the variety *Red Durum*.

HARD RED WINTER WHEAT (CLASS III)

This class shall include all varieties of Hard Red Winter wheat, and may include not more than 10 per cent of other wheat or wheats. This class shall be divided into three subclasses as follows:

SUBCLASS (a) DARK HARD WINTER

This subclass shall include wheat of the class Hard Red Winter, consisting of 80 per cent or more of dark, hard, and vitreous kernels.

SUBCLASS (b) HARD WINTER

This subclass shall include wheat of the class Hard Red Winter, consisting of less than 80 per cent and more than 25 per cent of dark, hard, and vitreous kernels.

SUBCLASS (c) YELLOW HARD WINTER

This subclass shall include wheat of the class Hard Red Winter, consisting of not more than 25 per cent of dark, hard, and vitreous kernels.

Class III.—Hard Red Winter Wheat

Grade requirements for—

(a) *Dark Hard Winter*, (b) *Hard Winter*, (c) *Yellow Hard Winter*

Grade No.	Minimum test weight per bushel	Maximum limits of—							
		Moisture		Damaged kernels		Foreign material other than dockage		Wheats of other classes	
		Lbs.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.
1.....	60	13.5	2	0.1	1	0.5	5	2	
2.....	58	14.0	4	.2	2	1.0	10	5	
3.....	56	14.5	7	.5	3	2.0	10	10	
4.....	54	15.5	10	1.0	5	3.0	10	10	
5.....	51	15.5	15	3.0	7	5.0	10	10	
Sample grade	Sample grade shall be wheat of the subclass Dark Hard Winter, or Hard Winter, or Yellow Hard Winter, respectively, which does not come within the requirements of any of the grades from No. 1 to No. 5, inclusive, or which has any commercially objectionable foreign odor except of smut, garlic, or wild onions, or is very sour, or is heating or hot, or is otherwise of distinctly low quality, or contains small, inseparable stones or cinders.								Durum

(1) The wheat in grades Nos. 1 to 4, inclusive, shall be cool and sweet.

(2) The wheat in grade No. 5 shall be cool, but may be musty or slightly sour.

SOFT RED WINTER WHEAT (CLASS IV)

This class shall include all varieties of Soft Red Winter wheat and may include not more than 10 per cent of other wheat or wheats. This class shall be divided into two subclasses as follows:

SUBCLASS (a) RED WINTER

This subclass shall include wheat of the class Soft Red Winter consisting of both light and dark colored kernels. This subclass shall not include more than 10 per cent of Soft Red Winter wheat possessing the characteristics of wheat of this class as grown west of the Great Plains area of the United States.

SUBCLASS (b) WESTERN RED

This subclass shall include wheat of the class Soft Red Winter consisting of more than 10 per cent of wheat of this class grown west of the Great Plains area of the United States or any wheat of this class possessing the characteristics of Soft Red Winter wheat as grown west of the Great Plains area of the United States.

Class IV.—Soft Red Winter Wheat

Grade requirements for—

(a) *Red Winter*, (b) *Western Red*

Grade No.	Minimum test weight per bushel	Maximum limits of—							
		Damaged kernels		Foreign material other than dockage		Wheats of other classes			
		Moisture	Total	Heat damage	Total	Matter other than cereal grains	Total	Durum	
	<i>Lbs.</i>	<i>P. ct.</i>	<i>P. ct.</i>	<i>P. ct.</i>	<i>P. ct.</i>	<i>P. ct.</i>	<i>P. ct.</i>	<i>P. ct.</i>	
1.....	60	13.5	2	0.1	1	0.5	5	2	
2.....	58	14.0	4	.2	2	1.0	10	3	
3.....	56	14.5	7	.5	3	2.0	10	10	
4.....	54	15.5	10	1.0	5	3.0	10	10	
5.....	51	15.5	15	3.0	7	5.0	10	10	
Sample grade.	Sample grade shall be wheat of the subclass Red Winter or Western Red, respectively, which does not come within the requirements of any of the grades from No. 1 to No. 5, inclusive, or which has any commercially objectionable foreign odor except of smut, garlic, or wild onions, or is very sour, or is heating, hot, or is otherwise of distinctly low quality, or contains small, inseparable stones or cinders.								

(1) The wheat in grades Nos. 1 to 4, inclusive, shall be cool and sweet.

(2) The wheat in grade No. 5 shall be cool, but may be musty or slightly sour.

WHITE WHEAT (CLASS V)

This class shall include all varieties of white wheat, whether winter or spring grown, and may include not more than 10 per cent of other wheat or wheats. This class shall be divided into three subclasses, as follows:

SUBCLASS (a) HARD WHITE

This subclass shall include wheat of the class White consisting of 75 per cent or more of hard (not soft and chalky) kernels. This subclass shall not include more than 10 per cent of wheat of the varieties Sonora and White Club, either singly or in any combination.

SUBCLASS (b) SOFT WHITE

This subclass shall include wheat of the class White consisting of less than 75 per cent of hard (not soft and chalky) kernels. This subclass shall not include more than 10 per cent of wheat of the varieties Sonora and White Club, either singly or in any combination.

SUBCLASS (c) WESTERN WHITE

This subclass shall include wheat of the class White consisting of more than 10 per cent of the varieties White Club and Sonora, either singly or in any combination.

Class V.—White Wheat

Grade requirements for—

(a) Hard White, (b) Soft White, (c) Western White

Grade No.	Maximum limits of—									
	Minimum test weight per bushel		Damaged kernels		Foreign material other than dockage		Wheats of other classes		Total	Durum
	Lbs.	P. ct.	P. ct.	P. ct.	P. ct.	P. ct.	Matter other than cereal grains			
1.....	60	13.5	2	0.1	1	0.5	5			2
2.....	58	14.0	4	.2	2	1.0	10			3
3.....	56	14.5	7	.5	3	2.0	10			10
4.....	54	15.5	10	1.0	5	3.0	10			10
5.....	51	15.5	15	3.0	7	5.0	10			10
Sample grade.	Sample grade shall be wheat of the subclass Hard White, Soft White, or Western White, respectively, which does not come within the requirements of any of the grades from No. 1 to No. 5, inclusive, or which has any commercially objectionable foreign odor except of smut, garlic, or wild onions, or is very sour, or is heating, hot, or is otherwise of distinctly low quality, or contains small inseparable stones or cinders.									

(1) The wheat in grades Nos. 1 to 4, inclusive, shall be cool and sweet.

(2) The wheat in grade No. 5 shall be cool, but may be musty or slightly sour.

GRADES FOR MIXED WHEAT, MIXED DURUM, TREATED, GARLICKY, SMUTTY, AND WEEVILY WHEAT

Mixed wheat.—Mixed wheat shall be any mixture of wheat not provided for in the classes from I to V, inclusive.

Grades for mixed wheat.—Mixed wheat shall be graded according to each of the grade requirements common to all of the subclasses of the class of the wheat which predominates over each other class in the mixture, except that all of the grade requirements in any sub-class as to the maximum percentage of other wheat or other varieties of wheat shall be disregarded. The grade designation of mixed wheat shall, except in the case of Mixed Durum, include, successively, in the order named, the number of the grade or the words "Sample Grade," as the case may be, the words "Mixed wheat, and, in the order of its predominance, the name and approximate percentage of each class of wheat which constitutes 10 per cent or more of the mixture, but if only one class exceeds 10 per cent of the mixture the name and approximate percentage of that class shall be added to the grade designation, followed by the name and approximate percentage of at least one other class.

Grades for mixed durum.—Mixed Durum shall be mixed wheat consisting of 70 per cent or more of Durum wheat other than the variety Red Durum and may contain not more than 5 per cent of soft red winter and white wheat,

singly or combined. Mixed Durum shall be graded according to the requirements of the grades for Mixed Wheat. The grade designation of mixed durum wheat shall be Mixed Durum, preceded by the number of the grade, or the words "Sample Grade," as the case may be.

TREATED WHEAT

Treated wheat.—Treated wheat shall be wheat which has been scoured, limed, washed, sulphured, or treated in such a manner that its true quality is not reflected by the numerical grade designation, including Sample Grade, alone.

Grades for treated wheat.—Treated wheat shall be graded and designated according to the grade requirements of the standard applicable to such wheat if it were not treated, and there shall be added to, and made a part of, its grade designation a statement indicating the kind of treatment.

GARLICKY WHEAT

Garlicky wheat.—Garlicky wheat shall be all wheat which has an unmistakable odor of garlic or wild onions, or which contains garlic or wild onion bulblets in a quantity equal to one or more bulblets in 1,000 grams of wheat.

Grades for garlicky wheat.—Garlicky wheat shall be graded and designated according to the grade requirements of the standard applicable to such wheat if it were not garlicky,

and there shall be added to, and made a part of, its grade designation the word "Garlicky."

NOTE.—The regulations pursuant to the United States grain standards Act provide that "(o) unless issued for an export shipment, in the case of wheat graded 'Garlicky' on account of the presence of garlic or wild onion bulblets, there shall be stated in the space for 'Remarks' the approximate quantity of garlic or wild onion bulblets present, using the following terms: 'Light garlicky,' 'Medium garlicky,' or 'Heavy garlicky,' 'Light garlicky' is hereby defined to mean garlic or wild onion bulblets in an amount equal to 1 to 3 bulblets, inclusive, in 1,000 grams; 'Medium garlicky' is hereby defined to mean garlic or wild onion bulblets in an amount equal to 4 to 15 bulblets, inclusive, in 1,000 grams; and 'Heavy garlicky' is hereby defined to mean garlic or wild onion bulblets in an amount equal to more than 15 bulblets in 1,000 grams."

SMUTTY WHEAT

Smutty wheat.—Smutty wheat shall be all wheat which has an unmistakable odor of smut, or which contains spores, balls, or portions of balls, of smut in excess of a quantity equal to two balls of average size in 50 grams of wheat.

Grades for smutty wheat.—Smutty wheat shall be graded and designated according to the method described either in paragraph (a) or paragraph (b) of this section.

(a) Before the determination of smut dockage as provided in this paragraph, the wheat shall be graded and designated according to the grade requirements of the standard applicable to such wheat if it were not smutty, except that smut balls shall not be considered as foreign material other than dockage. The loss in weight caused by the removal of smut from the wheat shall be ascertained by scouring, wash-

ing, or otherwise, and shall be calculated in terms of percentage based on the total weight of the grain free from dockage. The percentage so calculated shall be stated in terms of whole per cent and half per cent. A fraction of a per cent when equal to, or greater than, a half shall be treated as a half, and when less than half shall be disregarded. The percentage of the "smut dockage," so calculated and stated, shall be added to the grade designation preceding the statement of dockage, if any.

(b) Smutty wheat shall be graded and designated according to the grade requirements of the standard applicable to such wheat if it were not smutty, except that (1) smut balls shall not be considered as foreign material other than dockage, and (2) when the amount of smut present is so great that any one or more of the grade requirements of the grades from No. 1 to No. 5, inclusive, can not be applied accurately, the wheat shall be classified as Sample Grade. For all grades there shall be added to and made a part of the grade designation preceding the statement of dockage, if any, the word "Smutty."

WEEVILY WHEAT

Weevily wheat.—Weevily wheat shall be all wheat which is infested with live weevils or other insects injurious to stored grain.

Grades for weevily wheat.—Weevily wheat shall be graded and designated according to the grade requirements of the standards applicable to such wheat if it were not weevily, and there shall be added to, and made a part of, the grade designation the word "Weevily."

DEFINITIONS

For the purpose of the official grain standards of the United States for wheat:

Wheat.—Wheat shall be any grain which before the removal of dockage consists of 50 per cent or more of wheat and when free from dockage contains not more than 10 per cent of cereal grain of a kind or kinds other than wheat. The term wheat in these standards shall not include emmer, spelt, einkorn, Polish, and poullard wheat.

Basis of determinations.—Each determination of dockage, moisture, temperature, odor, onions, garlic, and live weevils or other insects injurious to stored grain shall be upon the basis of the grain including dockage. All other determinations shall be upon the basis of the grain when free from dockage.

Percentages.—Percentages, except in the case of moisture, shall be percentages ascertained by weight.

Percentage of moisture.—Percentage of moisture in wheat shall be that ascertained by the moisture tester and the method of use thereof described in Circular No. 72 and supplement thereto, issued by the United States Department of Agriculture, Bureau of Plant Industry, or ascertained by any device and method giving equivalent results.

Test weight per bushel.—Test weight per bushel shall be the weight per Winchester bushel as determined by the testing apparatus and the method of use thereof described in Bul-

letin No. 472, dated October 30, 1916, issued by the United States Department of Agriculture, or as determined by any device and method giving equivalent results.

NOTE.—Under regulations pursuant to the United States grain standards Act, licensed inspectors are required to state under "Remarks" in all certificates issued by them for wheat, unless issued for an export shipment, the test weight per bushel in whole pounds and tenths of a pound.

Dockage.—Dockage includes sand, dirt, weed seeds, weed stems, chaff, straw, grain other than wheat, and any other foreign material which can be removed readily from the wheat by the use of appropriate sieves, cleaning devices, or other practical means suited to separate the foreign material present; also undeveloped, shriveled, and small pieces of wheat kernels removed in properly separating the foreign material, and which can not be recovered by properly rescreening or recleaning. The quantity of dockage shall be calculated in terms of percentage based on the total weight of the grain including the dockage. The percentage of dockage so calculated, when equal to 1 per cent or more, shall be stated in terms of whole per cent, and when less than 1 per cent shall not be stated. A fraction of a per cent shall be disregarded. The percentage of dockage, so determined and stated, shall be added to the grade designation.

Foreign material other than dockage.—Foreign material other than dockage shall include all matter other than wheat which is not

separated from the wheat in the proper determination of dockage, except as provided in the case of smutty wheat.

Cereal grains.—Cereal grains shall include rye, barley, emmer, spelt, einkorn, Polish wheat, poulard wheat, corn, grain sorghums, oats, and rice, and shall not include buckwheat, flaxseed, and wild oats.

Heat-damaged kernels.—Heat-damaged kernels shall be kernels and pieces of kernels of wheat which have been distinctly discolored by external heat or as a result of heating caused by fermentation.

SHELLED CORN STANDARDS

CLASSES OF SHELLED CORN

Shelled corn shall be divided into three classes, as follows:

WHITE CORN

This class shall consist of corn of which at least 98 per cent by weight of the kernels are white. A slight tinge of light straw color or of pink on kernels of corn otherwise white shall not affect their classification as white corn.

YELLOW CORN

This class shall consist of corn of which at least 95 per cent by weight of the kernels are yellow. A slight tinge of red on kernels of corn otherwise yellow shall not affect their classification as yellow corn.

MIXED CORN

This class shall consist of corn of various colors not coming within the limits for color as provided in the definitions of white corn and yellow corn. White-capped yellow kernels shall be classified as mixed corn.

Shelled corn

Grade requirements for white, yellow, and mixed corn

Grade No.	Minimum test weight per bushel	Mois-ture	Maximum limits of—		
			Foreign material and cracked corn	Damaged corn	
			Total	Heat damage	
1-----	55	14.0	2	2	0.0
2-----	53	15.5	3	4	.1
3-----	51	17.5	4	6	.3
4-----	49	19.5	5	8	.5
5-----	47	21.5	6	10	1.0
6-----	44	23.0	7	15	3.0
Sample grade-----			Sample grade shall be white corn, or yellow corn, or mixed corn, respectively, which does not come within the requirements of any of the grades from No. 1 to No. 6, inclusive, or which has any commercially objectionable foreign odor, or is heating, hot, or is otherwise of distinctly low quality.		

(1) The corn in grades Nos. 1 to 5, inclusive, shall be cool and sweet.

(2) The corn in grade No. 6 shall be cool, but may be musty or sour.

WEEVILY CORN

Weevily corn.—Weevily corn shall be all corn that is infested with live weevils or other insects injurious to stored grain.

Grades for weevily corn.—Weevily corn shall be graded and designated according to the grade requirements of the standards applicable to such corn if it were not weevily, and there shall be added to, and made a part of, the grade designation the word "Weevily."

DEFINITIONS

For the purposes of the official grain standards of the United States for shelled corn (maize):

Corn.—Corn shall be shelled corn of the flint or dent varieties.

Basis of determinations.—Each determination of color, damage, and heat damage shall be upon the basis of the grain after the removal of foreign material and cracked corn as provided in the section defining foreign material and cracked corn. All other determinations shall be upon the basis of the grain including such foreign material and cracked corn.

Percentages.—Percentages, except in the case of moisture, shall be percentages ascertained by weight.

Percentage of moisture.—Percentage of moisture in corn shall be that ascertained by the moisture tester and the method of use thereof described in Circular No. 72 and supplement thereto, issued by the United States Department of Agriculture, Bureau of Plant Industry, or ascertained by any device and method giving equivalent results.

Test weight per bushel.—Test weight per bushel shall be the weight per Winchester bushel as determined by the testing apparatus and the method of use thereof described in Bulletin No. 472, dated October 30, 1916, issued by the United States Department of Agriculture, or as determined by any device and method giving equivalent results.

Foreign material and cracked corn.—Foreign material and cracked corn shall be kernels and pieces of kernels of corn, and all matter other than corn which will pass through a metal sieve perforated with round holes twelve sixty-fourths of an inch in diameter, and all matter other than corn remaining on such sieve after screening.

Heat-damaged kernels.—Heat-damaged kernels shall be kernels and pieces of kernels of corn which have been distinctly discolored by external heat or as a result of heating caused by fermentation.

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OATS STANDARDS

For the purposes of official grain standards of the United States.

Oats.—Oats shall be any grain which consists of cultivated oats and not more than 25 per cent of foreign material, other grains, and wild oats, either singly or in any combination.

Color classification.—All oats shall be designated as white, red, gray, black, or mixed according to the color of the oats, as the case may be. For the purposes of this classification, white oats include yellow oats. Oats shall be white, red, gray, or black, respectively, when they consist of oats of such color, and not more than 10 per cent of other colors of cultivated and wild oats, either singly or in any combination. Mixed oats shall be all other oats.

Grades.—All oats shall be graded and designated as No. 1, No. 2, No. 3, No. 4, or Sample Grade, white, red, gray, black, or mixed, as the case may be, according to the respective requirements thereof as specified in these standards, except that in the case of mixed oats the requirements as to the maximum percentages of other colors shall be disregarded.

Oats

Grade requirements for white, red, gray, black, and mixed oats.

Grade	Condition and general appearance ¹	Minimum test weight per bushel	Not to exceed—					Other colors, cultivated and wild oats
			Sound cultivated oats not less than—	Heat damaged (oats or other grains)	Foreign material	Wild oats		
2 1	Shall be cool and sweet and of good color-----	Lbs. 32	Pct. 98	Pct. 0.1	Pct. 2	Pct. 2	Pct. ³ 2	
2	Shall be cool and sweet, and may be slightly stained-----	29	95	.3	2	3		⁴ 5
3	Shall be cool and sweet, and may be stained or slightly weathered-----	26	90	1.0	3	5	10	
4	Shall be cool, and may be musty, weathered, or badly stained-----	23	80	6.0	5	10	10	
Sample grade.	Shall be white, red, gray, black, or mixed oats, respectively, which do not come within the requirements of any of the grades from No. 1 to No. 4, inclusive, or which have any commercially objectionable foreign odor, or are heating, hot, sour, or are otherwise of distinctly low quality.							

¹ The percentage of moisture in grades Nos. 1, 2, and 3 shall not exceed 14½, and in grade No. 4 shall not exceed 16.

² In the case of white oats, No. 1 shall be cool and sweet and of good white or creamy white color.

³ Four per cent of other colors allowed in No. 1 red, gray, or black oats. This column does not apply to mixed oats.

⁴ Ten per cent of other colors allowed in No. 2 red, gray, or black oats.

GRADES FOR CLIPPED, BLEACHED, AND WEEVILY OATS

CLIPPED OATS

Clipped oats.—Clipped oats shall be oats which have the general appearance of having had the ends removed by an oat clipper.

Grades for clipped oats.—Clipped oats shall be graded and designated according to the grade requirements of the standards applicable to such oats if they were not clipped, and there shall be added to, and made a part of, such grade designation the word "Clipped."

BLEACHED OATS

Bleached oats.—Bleached oats shall be oats which, in whole or in part, have been treated by the use of sulphurous acid or other bleaching chemicals.

Grades for bleached oats.—Bleached oats shall be graded and designated according to the grade requirements of the standards applicable to such oats if they were not bleached, and there shall be added to, and made a part of, such grade designation the word "Bleached."

WEEVILY OATS

Weevily oats.—Weevily oats shall be all oats which are infested with live weevils or other insects injurious to stored grain.

Grades for weevily oats.—Weevily oats shall be graded and designated according to the grade requirements of the standards applicable to such oats if they were not weevily, and there shall be added to, and made a part of, the grade designation the word "Weevily."

DEFINITIONS

Basis of determinations.—All determinations shall be upon the basis of the lot of grain as a whole, including foreign material, other grains, and wild oats.

Percentages.—Percentages, except in the case of moisture, shall be percentages ascertained by weight.

Percentage of moisture.—Percentage of moisture in oats shall be ascertained by the moisture tester and the method of use thereof described in Circular No. 72, and supplement thereto, issued by the United States Department of Agriculture, Bureau of Plant Industry, except that the graduated measuring cylinder used shall be that described in Department of Agriculture Bulletin No. 56; or such percentage shall be ascertained by any device and method giving equivalent results.

Test weight per bushel.—Test weight per bushel shall be the test weight per Winchester bushel as determined by the testing apparatus and the method of use thereof described in Bulletin No. 472, dated October 30, 1916, issued by the United States Department of Agriculture, or as determined by any device and method giving equivalent results.

NOTE.—Under regulations pursuant to the United States grain standards Act, licensed inspectors are required to state under "Remarks" in all certificates issued by them for oats, unless issued for an export shipment, the test weight per bushel in terms of whole and half pounds. For this purpose a fraction of a pound when equal to or greater than a half shall be treated as a half, and when less than a half shall be disregarded.

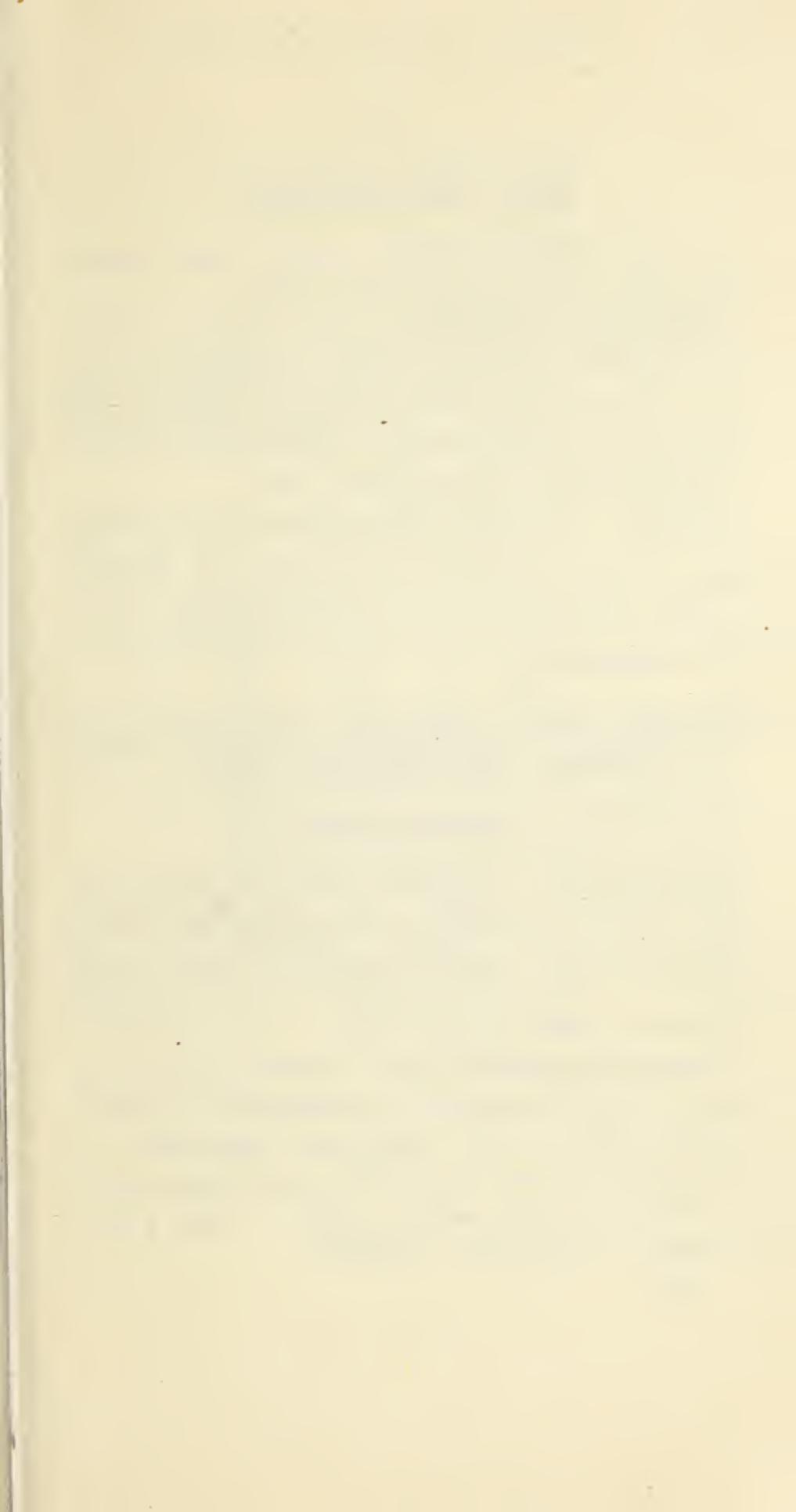
Foreign material.—Foreign material shall be all matter other than grains and pieces of grains of cultivated oats, except other grains and wild oats, and shall include oats clippings.

Other grains.—Other grains shall include wheat, corn, rye, barley, emmer, spelt, einkorn, grain sorghums, rice, cultivated buckwheat, and flaxseed only.

Sound cultivated oats.—Sound cultivated oats shall be all grains and pieces of grains of cultivated oats which are not heat-damaged, sprouted, frosted, badly ground-damaged, badly-weather damaged, or otherwise distinctly damaged.

Heat-damaged grains.—Heat-damaged grains shall be grains and pieces of grains of cultivated oats, other grains, or wild oats, which have been distinctly discolored or damaged by external heat or as a result of heating caused by fermentation.

Food and Drugs Act.—Nothing herein shall be construed as authorizing the adulteration of oats by the addition of water, by the admixture of clippings, or hulls, decomposed salvage oats, other grains, or any other foreign material, or otherwise, in violation of the Food and Drugs Act of June 30, 1906.



RYE STANDARDS

For the purposes of the official grain standards of the United States for rye:

Rye.—Rye shall be any grain which, before removal of dockage, consists of 50 per cent or more of rye, and when free from dockage contains not more than 10 per cent of cereal grain of a kind or kinds other than rye.

Grades.—All rye shall be graded and designated No. 1, No. 2, No. 3, No. 4, or Sample Grade, as the case may be, according to the respective requirements thereof as specified in these standards.

GRADES FOR GARLICKY, WEEVILY, ERGOTY, AND SMUTTY RYE

GARLICKY RYE

Garlicky rye.—Garlicky rye shall be all rye which has an unmistakable odor of garlic or wild onions or which contains garlic or wild-onion bulblets in a quantity equal to one or more bulblets in 1,000 grams of rye.

Grades for garlicky rye.—Garlicky rye shall be graded and designated according to the grade requirements of the standards applicable to such rye if it were not garlicky, and there shall be added to, and made a part of, the grade designation the word "garlicky."

Rye

Grade requirements for rye

Grade No.	Minimum test weight per bushel	Moisture	Maximum limits of—			
			Damaged kernels		Foreign material other than dockage	
			Total (rye and other grains)	Heat damage (rye and other grains)	Total	
1	56	Lbs. Pct.	13	2	0.1 Pct. Pct.	3 1
2	54		14	4	0.2	6 2
3	52		15	7	0.5	10 4
4	49		16	15	3.0	10 6
S a m p l e g r a d e .			Sample grade rye shall be all rye which does not come within any of the grades from Nos. 1 to 4, inclusive, or which has any commercially objectionable foreign odor except of smut, garlic, or wild onions, or is very sour, or is heating, hot, or otherwise of distinctly low quality, or contains small, inseparable stones or cinders.			

(1) The rye in grades Nos. 1 to 3 shall be cool and of natural odor.

(2) The rye in grade No. 4 shall be cool but may be musty or slightly sour.

WEEVILY RYE

Weevily rye.—Weevily rye shall be all rye which is infested with live weevils or other insects injurious to stored grain.

Grades for weevily rye.—Weevily rye shall be graded and designated according to the grade requirements of the standards applicable to such rye if it were not weevily, and there shall be added to, and made a part of, the grade designation the word "weevily."

ERGOTY RYE

Ergoty rye.—Ergoty rye shall be all rye which, after the removal of dockage, contains ergot in excess of 0.3 per cent.

Grades for ergoty rye.—Ergoty rye shall be graded and designated according to the grade requirements of the standards applicable to such rye if it were not ergoty, and there shall be added to, and made a part of, the grade designation the word "ergoty."

SMUTTY RYE

Smutty rye.—Smutty rye shall be any rye which has an unmistakable odor of smut, or which contains spores, balls or portions of balls, of smut, in excess of a quantity equal to two balls of average size in 50 grams of rye.

Grades for smutty rye.—Smutty rye shall be graded and designated according to the grade requirements of the standards applicable to such rye if it were not smutty, and there shall be added to, and made a part of, the grade designation the word "smutty."

DEFINITIONS

Basis of determinations.—Each determination of dockage, moisture, temperature, odor, onions, garlic, and live weevils or other insects injurious to stored grain shall be upon the basis of the grain including dockage. All other determinations shall be upon the basis of the grain when free from dockage.

Percentages.—Percentages, except in the case of moisture, shall be percentages ascertained by weight.

Percentage of moisture.—Percentage of moisture in rye shall be that ascertained by the moisture tester and the method of use thereof described in Circular 72, and supplement thereto, issued by the United States Department of Agriculture, Bureau of Plant Industry, or as determined by any device and method giving equivalent results.

Test weight per bushel.—Test weight per bushel shall be the weight per Winchester bushel as determined by the testing apparatus and the method of use thereof described in Bulletin No. 472, dated October 30, 1916, issued by the United States Department of Agriculture, or as determined by any device and method giving equivalent results.

NOTE.—Under regulations pursuant to the United States grain standards act, licensed inspectors are required to state under "Remarks" in all certificates issued by them for rye, unless issued for an export shipment, the test weight per bushel in whole pounds and tenths of a pound.

Cereal grains.—Cereal grains shall include wheat, barley, emmer, spelt, einkorn, corn, grain sorghums, oats and rice only, and shall not include nongrain sorghums, buckwheat, flaxseed, and wild oats.

Damaged kernels.—Damaged kernels shall be all grains and pieces of grains of rye and other grains which are heat damaged, sprouted, frosted, badly ground damaged, badly weather damaged, or otherwise distinctly damaged.

Heat-damaged kernels.—Heat-damaged kernels shall be kernels and pieces of kernels of rye and other grains which have been distinctly discolored by external heat or as a result of heating caused by fermentation.

Foreign material other than dockage.—Foreign material other than dockage shall include all matter other than rye, which is not separated from the rye in the proper determination of dockage.

Dockage.—Dockage includes sand, dirt, weed seeds, weed stems, chaff, straw, grain other than rye, and any other foreign material, which can be removed readily from the rye by the use of appropriate sieves, cleaning devices, or other practical means suited to separate the foreign material present; also undeveloped, shriveled, and small pieces of rye kernels which are removed in properly separating the foreign material, and which can not be recovered by properly rescreening or recleaning.

The quantity of dockage shall be calculated in terms of percentage based on the total weight

of the grain including the dockage. The percentage of dockage so calculated, when equal to 1 per cent or more, shall be stated in terms of whole per cent, and when less than 1 per cent shall not be stated. A fraction of a per cent shall be disregarded. The percentage of dockage, so determined and stated, shall be added to the grade designation.

BASIS OF INSPECTION

The Regulations of the Secretary of Agriculture governing licensed inspectors provide in part:

“SEC. 17. *Inspection to be based on representative sample.*—No licensed inspector shall issue a certificate of grade for any grain unless the inspection and grading thereof be based upon a correct and representative sample of the grain and be made under conditions which permit the determination of its true grade. Each licensed inspector shall take proper precautions that no sample be exposed to manipulation which would deprive it of its representative character at any time after its collection.

“SEC. 17 (a). In the inspection and grading of lots, parcels, and cargoes of grain loaded aboard boats, barges, and other vessels, licensed inspectors shall be governed by the following requirements:

“1. If such a lot, parcel, or cargo tendered for inspection and grading be uniform in quality and condition, the grade shall be based upon an average sample thereof.

“2. If such lot, parcel, or cargo so tendered is not uniform in quality and condition by reason of the presence therein of a material portion of grain of a different grade the licensed inspector shall consider the portions of such lot, parcel, or cargo which are of different grades as separate lots tendered for inspection, and shall separately inspect, grade, and certifi-

cate as to grade such different portions; and each such certificate of grade shall bear a statement to the effect that the grain to which it applies has been loaded on board with other grain, the grade, description, and approximate quantity of which shall be specified.

“SEC. 18. Inspector not to be interested in grain.—No licensed inspector shall issue a certificate of grade for any lot of grain in which he is directly or indirectly financially interested.”

THE SAMPLING OF GRAIN

The obtaining of a representative sample is essential to the determination of the true grade of a given lot of grain. If the sample obtained is not representative no amount of care in making determinations for the grading factors will establish the true grade of the grain sampled. Consequently, great care should be taken in sampling in order that the sample on which the grade of the grain is to be based shall truly represent the grain sampled.

Regulation 5 of the regulations of the Secretary of Agriculture under the United States grain standards act, given in Circular No. 70, Office of the Secretary, United States Department of Agriculture, states:

“SEC. 7. For the purposes of an appeal or dispute no samples shall be deemed representative unless of the size and procured in accordance with the methods prescribed in instructions issued by the Chief of the Bureau of Agricultural Economics in effect at the time of taking the appeal or referring the dispute.”

Copy of the current instructions in effect at the time of taking an appeal or referring a dispute may be obtained upon application to any office of Federal Grain Supervision.

In accordance with this regulation, the following revised instructions were issued by the chief of the Bureau of Agricultural Economics, under date of May 11, 1922:

I. It shall be approximately 2 quarts in size. If the time to elapse between the drawing of the

sample and the determination of grade would permit of such change in the condition of the sample as to affect the grade, at least $1\frac{1}{8}$ pints should be inclosed in an air-tight container and the remainder, if any, in a clean cloth sack.

II. In case of bulk grain in a carload lot, or in a wagon, at least five probes (with a double-shell compartment trier 60 inches long, or one giving equivalent results), and as many more as may be necessary in the discretion of the sampler, shall be taken from the grain in different parts of the car or wagon, as the case may be.

III. In case of bulk grain in a canal boat, barge ship, or other vessel, at least five probes (with a double-shell compartment trier, or one giving equivalent results), and as many more as may be necessary in the discretion of the sampler, shall be taken at points through each hatch or opening in the deck, or may be drawn from the spout or on the belt or other conveyor from the vessel if taken in such a way as to be representative of the entire lot or parcel.

In case of bulk grain being loaded aboard a canal boat, barge, ship, or other vessel, the sample may be taken from the spout or on the belt or other conveyor to the vessel if taken in such a way as to be representative of the entire lot or parcel.

IV. In case of grain in sacks, samples shall be drawn from as many individual sacks selected at random as will enable the sampler to procure an average and representative sample of the entire lot.

V. In case it shall appear that a material portion of a lot or parcel of grain is in any manner distinctly inferior to the remainder of the lot or parcel, a separate sample otherwise complying with these instructions shall be taken from such portion and from the remaining portion. There shall be filed with such sample a statement showing the estimated quantity of each portion of the grain from which each such sample was taken.

SAMPLING DEVICES

GRAIN TRIER (PROBE) AND SAMPLING CANVAS

For obtaining a representative sample from a carload of bulk grain the use of the double tube, separate compartment grain trier (probe) shown in Figure 1 is recommended.

The use of such a trier makes it possible for the sampler to note any unevenness in loading and also to ascertain the approximate location and quantity of any mixture of grain or of dirty, smutty, heating, or damp spots, etc., found in any part of the grain. In order to assist in doing this it is advisable to use a canvas 5 by 2 feet in dimensions on which to empty the grain from the trier. The grain should be emptied length wise on the canvas, each separate trierful apart from the others, so that the grain from each compartment can be noted separately.

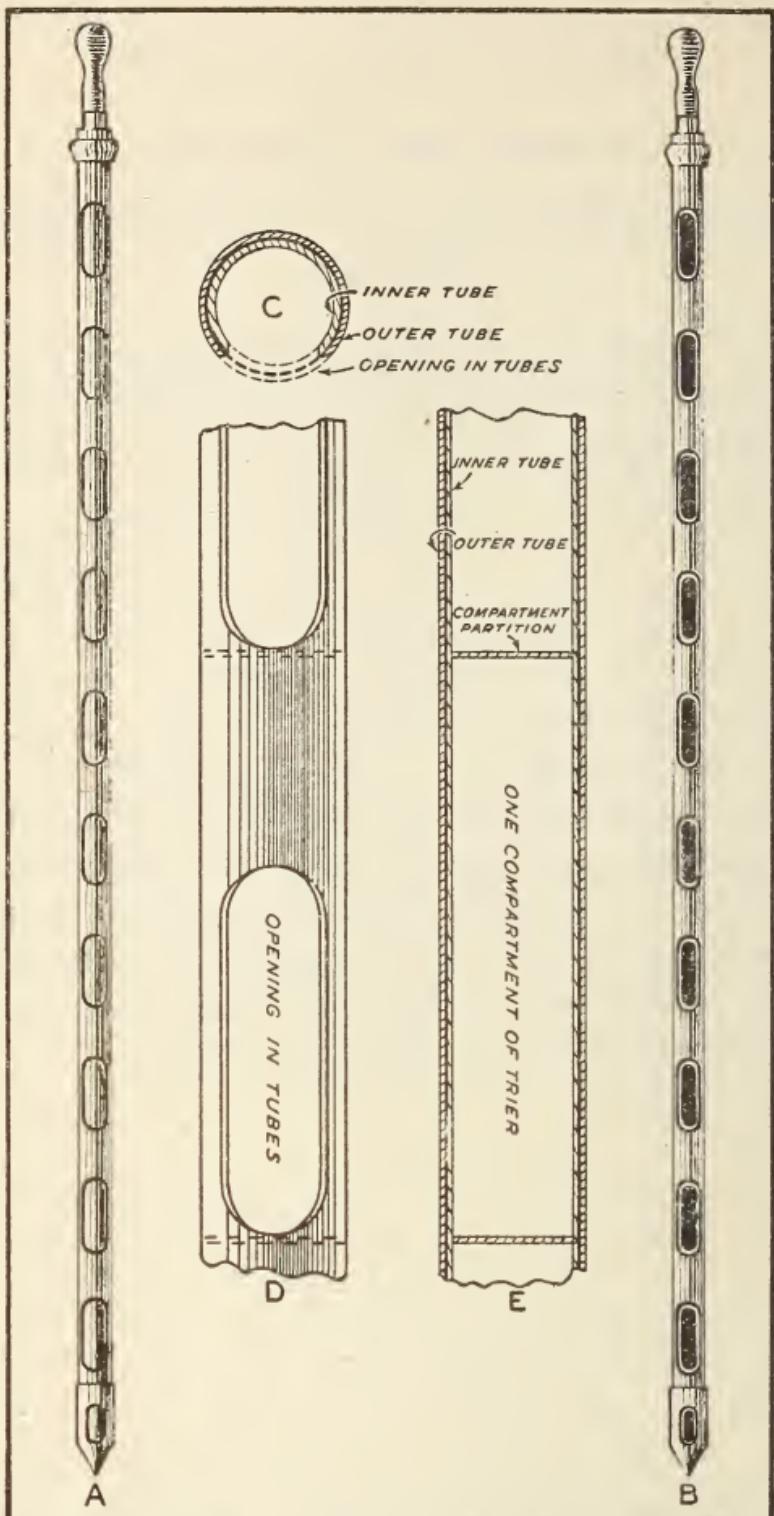


FIG. 1.—Grain trier (probe). Double-tubed, separate-compartment grain trier (probe), recommended by the Department of Agriculture. A, trier closed; B, trier open; C, cross section, showing double tubes; D, sectional view; and E, longitudinal view, showing compartments.

SPOUT SAMPLER OR "PELICAN"

For obtaining a representative sample from a falling stream of bulk grain, and particularly for sampling bulk grain being spouted into the holds of a vessel, a spout sampler, generally referred to as a "Pelican," (shown in fig. 2), is recommended.

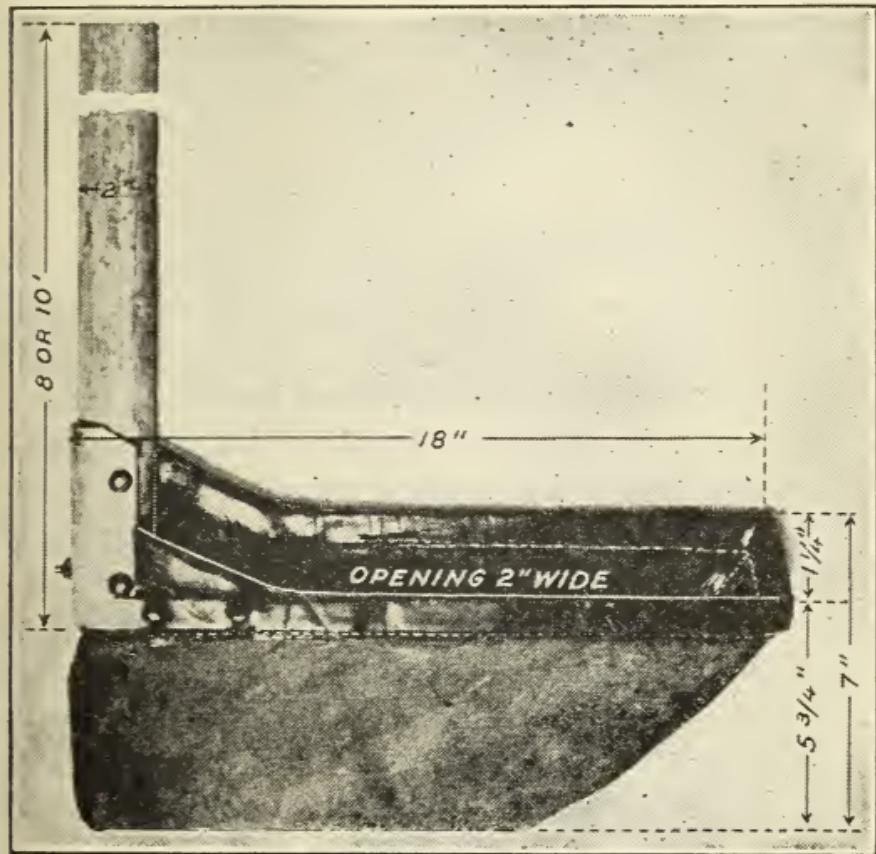


FIG. 2.—Spout sampler (Pelican).

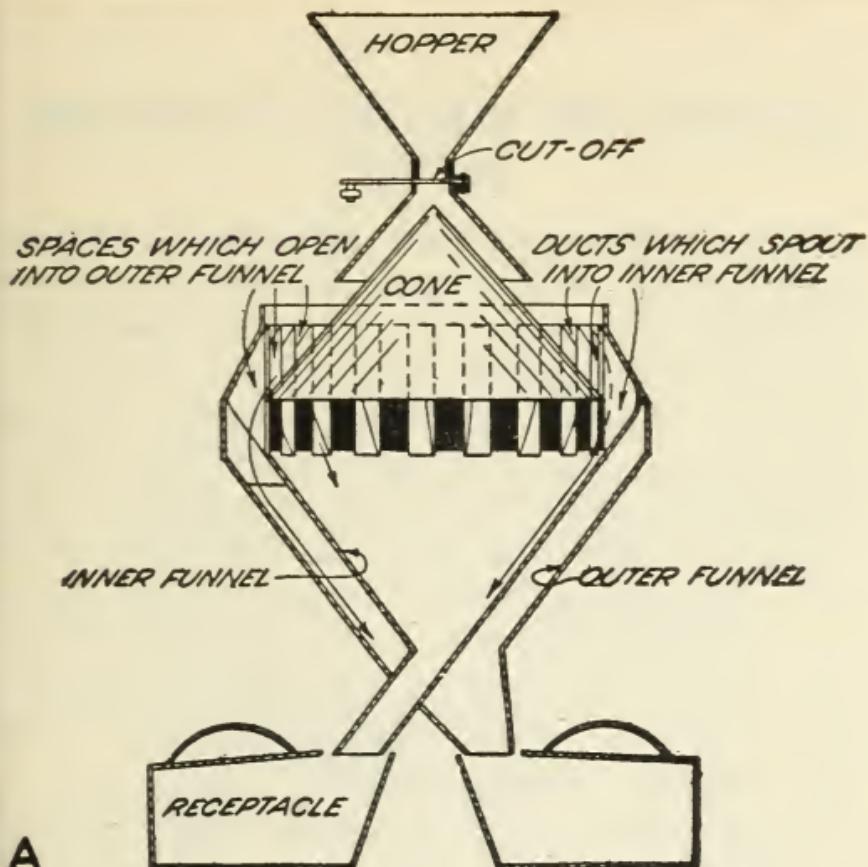
The use of this device makes it possible to obtain complete cross sections from the stream of grain being sampled. In operation the stream of grain is cut at frequent intervals and the samples obtained are then reduced in size by being put through a Boerner sampler. (Fig. 3.)

SAMPLE DIVIDER (BOERNER SAMPLER)

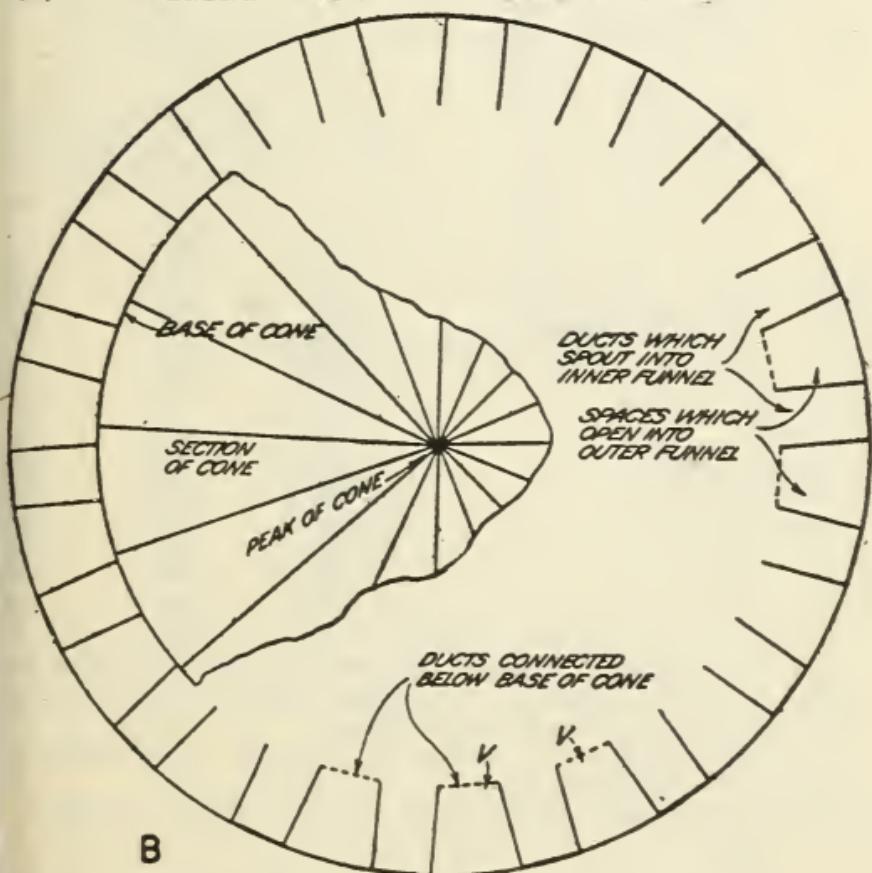
After a representative sample of the lot or parcel of grain to be graded is obtained, it is usually necessary to reduce its size considerably, in order that the grade may be determined by careful analysis. To reduce the size of a sample of grain containing foreign substances of different specific gravity or size than of the grain with which they are mixed, and at the same time obtain a sample as representative as the original is, hardly possible except by mechanical means.

Figure 3 illustrates a device, generally referred to as the "Boerner sampler," which will divide a sample into smaller portions and still maintain the proper proportions for the various factors of the original sample. In the operation of this device the grain is placed in a hopper at the top of the machine and released, when it passes through an opening at the bottom of the hopper, down the sides of a cone, the point of which is directly under the center of the opening. Around the base of the cone are 36 pockets or openings. The grain falling down the sides of the cone is cut into 36 separate streams, which, a little farther on, merge into two streams. Streams Nos. 1, 3, 5, etc., unite into one stream which empties into one receptacle, and streams Nos. 2, 4, 6, 8, etc., unite into another stream which empties into a second receptacle.

This device and a simplified form of it are fully described in United States Department of Agriculture Bulletins Nos. 287 and 857.



A



B

FIG. 3.—Sample divider. A, vertical cross section of device showing paths taken by the material in passing from the hopper to the containers; B, cross section of the device at the base of the cone.

METHOD OF MAKING MOISTURE TESTS

Owing to the numerous methods of making moisture determinations and the wide variations in the results obtained by the different methods, the tester and method described in Circular No. 72 of the Bureau of Plant Industry, United States Department of Agriculture, have been designated as the standard on which the grades are based. This in no way precludes the use of other methods of making moisture determinations, so long as the results are corrected to conform to those secured by the standard method specified. Figure 4 represents a sectional view of the official standard moisture tester.

In making moisture tests, use the quantities of oil and grain and extinguish the flame as listed in the following table of specifications:

Kind of grain	Oil in flask	Weight of grain in flask	Extinguish the flame at—
	C. c.	Grams	° C.
Wheat-----	150	100	180
Shelled corn-----	150	100	190
Oats-----	150	1 50	195
Rye-----	150	100	175
Grain sorghums-----	150	100	190
Barley-----	150	100	190
Flaxseed-----	150	100	175
Head rice (milled)-----	2 150	100	200
Second head rice-----	2 150	100	200
Screenings rice-----	3 150	100	200
Brewers' rice-----	3 150	100	200
Brown rice-----	2 150	100	190
Rough rice-----	150	100	190

¹ Use special graduate which is one-half of the volume of the regular graduate; however, the regular graduate may be used by doubling the moisture test reading.

² Use glass wool pad 2 inches in diameter and one-fourth inch thick in bottom of flask.

³ Use double-walled flask (Dept. of Agr. Bulletin No. 56).

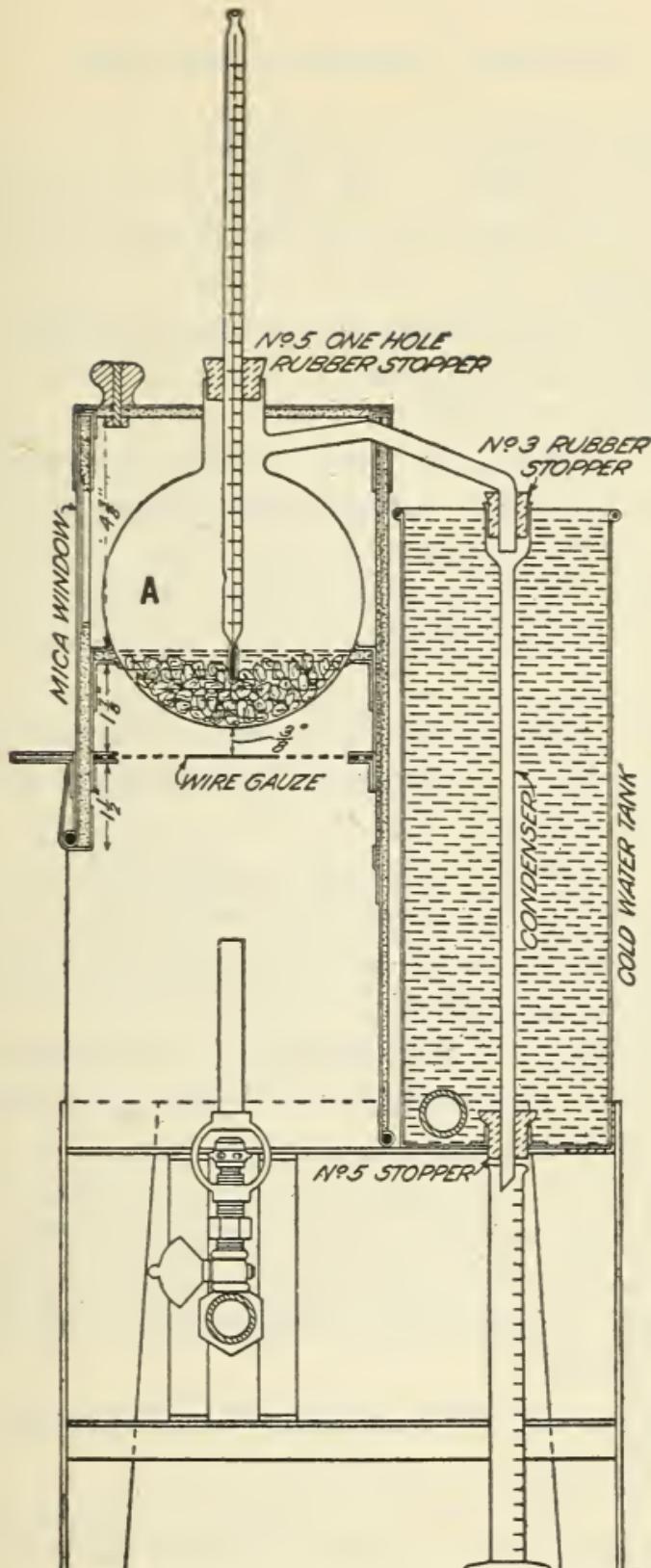


FIG. 4.—Moisture tester. Sectional view of the official moisture tester, showing the various parts properly connected for use; A, distillation flask in position three-eighths of an inch above the wire gauze

Special points for consideration:

- (1) The moisture tester should be installed in a place where it will not be exposed to strong air currents.
- (2) The standard tester is equipped for heating with illuminating gas.
- (3) The wire gauze with asbestos center should be kept in good condition, and so adjusted that the flame plays directly in the center of the asbestos.
- (4) The bottom of the flask should be not less than three-eighths of an inch above the wire gauze.
- (5) See that the column of mercury in the thermometer is continuous; if broken, it should be shaken down.
- (6) Thoroughly mix the sample before weighing for tests; and unless the test is to be made immediately upon its arrival in the office, place in air-tight container.
- (7) Make tests in duplicate, and if duplicates vary over three-tenths of 1 per cent make another test.
- (8) Adjust the thermometers so that four-fifths of the mercury bulb is submerged in the grain and oil after the grain has been placed in the flask. (See to the adjustment each time. Do not guess.)
- (9) Use correctly graduated thermometers and graduates.
- (10) Do not use mushy rubber stoppers as they absorb some of the moisture that should pass into the graduates.

- (11) Clean and dry each graduate before using for a test. (Do not let them show any moisture in the bottom or along the sides.)
- (12) Do not use oil directly from the previous test. Empty used flasks into a large storage can and never directly into the oil measuring device.
- (13) Keep a good circulation of cold water through the condenser tank.
- (14) The heating apparatus should be so adjusted that the required temperature is reached in 20 minutes. A longer time will give results too low and a shorter time too high.
- (15) If the moisture content of the sample is high so that there is a tendency to boil over, lower the flame until a considerable portion of the water is distilled over.
- (16) The heat should be cut off at the exact temperature prescribed for each gram.
- (17) After the flame is extinguished a slight gradual rise in the temperature is to be expected. A sudden increase or sudden decrease in temperature of several degrees indicates that the flame was too intense during the latter part of the heating, and the test should be repeated.
- (18) Do not remove covers, nor remove thermometers, until the temperature recedes to 160° C.
- (19) After the temperature has fallen to 160° C. or lower disconnect thermometer and then the delivery tube.
- (20) Read the percentage of moisture in the graduated cylinder after all the drops clinging

to the sides of the graduates have been shaken down. The reading is taken beneath the layer of oil on top of the water.

(21) Results of tests need not be expressed more closely than one-tenth of 1 per cent.

(22) If the water which distills over is discolored, the substance has evidently been burned and the test should be repeated.

(23) When machine is not in use keep thermometers connected in the flasks and the flasks connected with the distilling tubes in the same manner as for making a test.

(24) Before making a test in a new flask, or before using a machine that has not been in use for a 24-hour period, a test should be made on a preliminary sample so that all the flasks will be uniform in condition.

(25) Place scales on a firm support and see that they are in balance before making a weighing.

(26) The specific directions given above and in Bureau of Plant Industry Circular No. 72 for making tests do not apply to modified forms of testers.

DOCKAGE IN WHEAT AND RYE

EQUIPMENT FOR SEPARATING DOCKAGE

In determining the quantity of dockage in connection with the official grading of wheat, or rye the following cleaning devices are used in the offices of Federal Grain Supervision:

1. A small wheat tester or device for removing barley, oats, wild oats, pieces of straw, weed stems, and other coarse matter from wheat. On account of the peculiar short, jerky motion of the riddle, this machine has been popularly designated as the "wild-oat kicker."

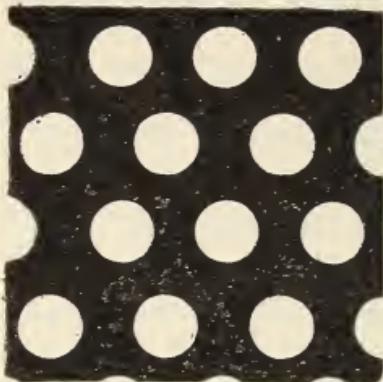
2. Set of perforated metal hand sieves. The sieves and bottom pan should be circular in shape and made of aluminum, brass, or other suitable material. The smooth surface of the metal should face up. The metal should be 0.025 to 0.035 inch in thickness.

(a) Bottom pan: Inside diameter should be $13\frac{1}{8}$ inches; depth $2\frac{1}{2}$ inches; and roll at top of pan $\frac{3}{16}$ inch in diameter.

(b) Buckwheat sieve: With triangular perforations $\frac{8}{64}$ inch on each side of perforations; inside diameter of sieve should be 13 inches; depth of sieve 2 inches, and roll at top of sieve should be $\frac{1}{4}$ inch in diameter.

(c) Fine seed sieve: With round perforations $\frac{1}{2}$ inch in diameter. (Other specifications and dimensions same as for (b) buckwheat sieve above.)

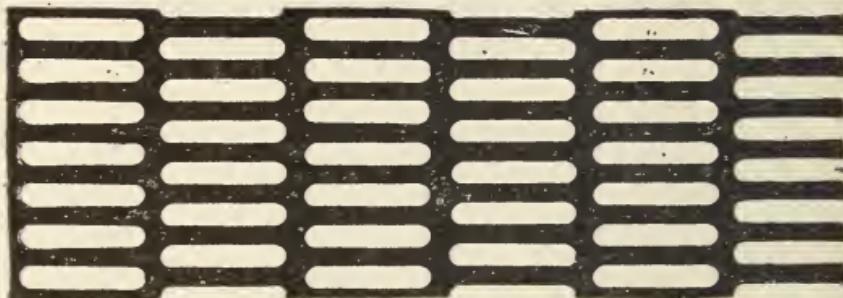
(d) Fine chess sieve: With slotted perforations, 0.064 inch wide by $\frac{3}{8}$ inch long. (Other specifications and dimensions same as for (b) buckwheat sieve above.)



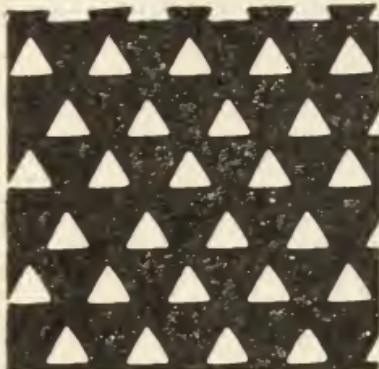
SCALPER SIEVE



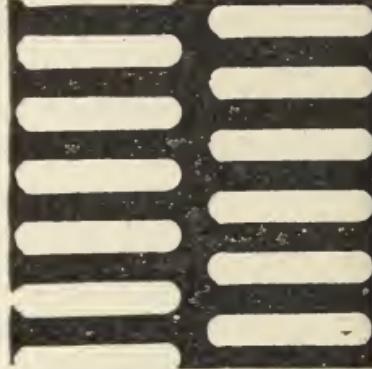
FINE SEED SIEVE



FINE CHESS SIEVE



BUCKWHEAT SIEVE



COARSE CHESS SIEVE

FIG. 5.—Illustrating the perforations (full size) of the dockage sieves adopted by the United States Department of Agriculture, in connection with the enforcement of the United States grain standards Act. Buckwheat sieve, triangular perforations $\frac{5}{16}$ -inch long on each side of perforation; scalper sieve, round perforations $\frac{1}{4}$ -inch in diameter; fine chess sieve slotted perforations 0.064 inch wide by $\frac{3}{8}$ -inch long; coarse chess sieve, slotted perforations 0.07 inch wide by $\frac{1}{2}$ inch long; fine seed sieve, round perforations $\frac{1}{2}$ inch in diameter.

(e) Coarse chess sieve: With slotted perforations 0.070 inch wide by $\frac{1}{2}$ inch long. (Other specifications and dimensions same as for (b) buckwheat sieve above.)

(f) Scalper sieve: With round perforations $\frac{1}{8}$ inch in diameter; depth of sieve should be $1\frac{1}{2}$ inches, inside diameter should be $12\frac{7}{8}$ inches, and roll at top of sieve $\frac{5}{16}$ inch in diameter.

NOTE.—Sieves (b), (c), (d), and (e) should be made to nest very freely with the bottom pan. The scalper sieve (f) should nest very freely with each of the other three sieves and also with the bottom pan.

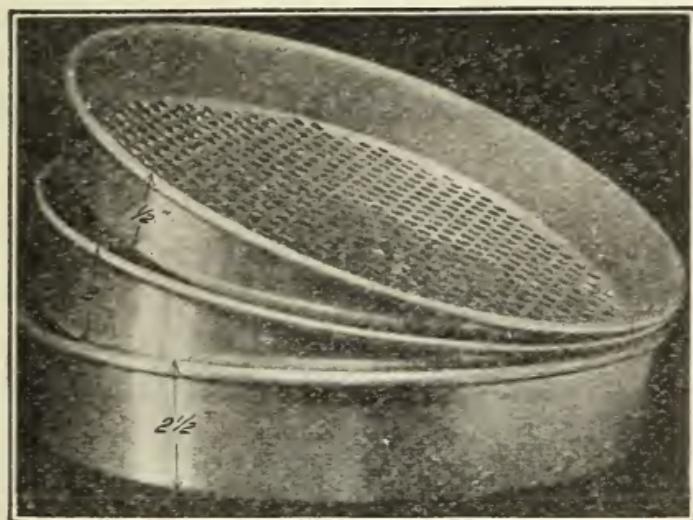


FIG. 6.—Nest of two dockage sieves and bottom pan

It is absolutely essential that the dimensions of the perforations of the sieves used be exactly as stated above. A slight variation in the dimensions materially influences the percentage of dockage obtained. In order to secure the exact size it is necessary that the perforations be cut with dies especially made for the purpose. Sieves made from tin or galvanized iron with an ordinary punch will not give accurate results. The shape and arrangement of the perforations are illustrated in Figure 5, and the shape and manner of nesting of the sieves are shown in Figure 6.

From experiments in hand screening and cleaning various kinds of foreign matter from wheat, it has been found that with proper care the metal sieves with perforations as indicated for hand sieves, used in connection with the wild-oat separator, will give a practical determination of dockage.

METHOD OF DETERMINING DOCKAGE

The following method for determining dockage in wheat prescribed for use in offices of Federal Grain Supervision is recommended for use by licensed grain inspectors and others. Dockage in rye is determined in a similar manner.

Dockage must be determined on approximately 1,000 grams.

Such sieve or sieves should be used as will remove the foreign material with the least possible loss of wheat, including small, plump, or badly shriveled kernels or large pieces of broken kernels.

Ordinarily the fine seed sieve with the round perforations one-twelfth inch in diameter, together with the scalper sieve or the "wild-oat kicker" will be sufficient.

Wheat containing coarse dockage must first be cleaned over the "wild-oat kicker" or a machine giving equivalent results.

If it contains an appreciable quantity of oats, barley, or foreign material of like shape it must be run over the machine twice, but in no case more than twice.

The fine seed sieve must be used as the bottom sieve of the "wild-oat kicker" in all cases.

The durum wheat riddle must be used for all durum and winter wheats or admixtures where durum or winter wheat predominates.

The spring wheat riddle must be used for all spring wheat or admixtures where spring wheat predominates.

If the wheat contains an appreciable amount of wild buckwheat or similar seeds after running through the "wild-oat kicker" work it over the buckwheat sieve in a vigorous manner, using approximately one-third of the sample at a time.

All material passing through the "fine seed" sieve and/or the buckwheat sieve shall be rescreened in the following manner: The material should be carefully deposited on the edge of the sieve, then while holding the sieve at an angle of 25 or 30°, with the wheat at the upper edge, the sieve should be lightly oscillated in a side motion until all the material has passed either to the opposite edge of the sieve or through the perforations. If operated properly, the material at the opposite edge of the sieve will consist mainly of wheat, and should be classed as wheat and not as dockage.

Material passing through the buckwheat sieve shall be rescreened over the buckwheat sieve and all reclaimed wheat put back in the sample.

Material passing through the fine seed sieve shall be rescreened over the fine seed sieve and all reclaimed wheat put back in the sample.

In exceptional cases it may be necessary to repeat the rescreening in order to arrive at an equitable determination of the percentage of dockage.

Whenever it is necessary to screen for chess first run the sample over the "wild-oat kicker" as described above, then if there still remains in the sample an appreciable quantity of chess, work it over the fine chess sieve, with perforations 0.064 by 0.375 inch, except when the sample consists of wheat of large kernels mixed with large chess seeds.

Material passing through the chess sieve should be rescreened over the fine sieve by depositing the material on the lower edge of the sieve held at an angle of 25 or 30°, striking the lower edge of the sieve with one hand in such manner that will cause the material to bounce up and down; this will cause the chess to end and pass through the perforations in the sieve; continue this operation until the major portion of the material remaining on the sieve is small shriveled kernels or broken pieces of wheat; all material passing through the sieve in this operation shall be considered dockage.

Large chess and darnel seeds in a sample of wheat consisting mainly of small kernels of wheat from which the chess can not be separated readily should be considered as "foreign material other than dockage" and the sample handled and graded accordingly.

When the "wild-oat kicker" is not available the scalper sieve is to be used for removing coarse foreign material. Any threshed wheat

kernels removed with the coarse foreign material should be picked out and returned to the wheat, and should not be considered as dockage.

The dockage will therefore be represented by the coarse foreign material in addition to the finer screenings obtained by hand sieving.

Since any foreign material remaining in the wheat after removal of dockage is considered as "foreign material other than dockage," in which capacity it may directly affect the grade, great care should be used in sieving the samples.

FOREIGN MATERIAL AND CRACKED CORN

“Foreign material and cracked corn,” as provided for in section 6 of the official corn standards, includes the material that will pass through a sieve with round holes $\frac{1}{6}\frac{2}{3}$ inch in diameter, and in addition any coarse foreign matter which remains on the sieve. The corn sieve is of the same size and design as the scalper sieve illustrated in Figure 5.

FOREIGN MATERIAL IN OATS

In determining the quantity of foreign material in connection with the official grading of oats, in the offices of Federal Grain Supervision, not less than 250 grams of the original sample is cleaned over the buckwheat sieve (Fig. 5, p. 54) to remove the seeds and dirt. Small pin oats which pass through the sieve are recovered by rescreening, and any foreign material remaining in the sample is picked out by hand.

TEST WEIGHT PER BUSHEL

STANDARD METHOD OF MAKING THE TEST

The conditions given in the method described below have been found to be essential in making uniform tests of weight per bushel and obtaining accurate results, and have been adopted as standard in connection with the enforcement of the United States grain standards Act.

1. Use an accurate quart-sized tester.
2. Fill the kettle from a hopper.
3. Opening at bottom of hopper must be round and exactly $1\frac{1}{4}$ inches in diameter.
4. Bottom of opening must be held exactly 2 inches above center of kettle.
5. Mark hopper on inside at a point where it will hold just sufficient grain to cause overflow over all sides of kettle.
6. Use same volume of grain for each test.
7. Use a stroker made of hardwood with smooth rounded edges, 12 inches long, $\frac{3}{8}$ inch thick, and $1\frac{3}{8}$ inches broad.
8. Place the stroker on the edge of the kettle lightly without jarring the kettle.
9. Stroke the grain from the kettle with three full-length zigzag motions of the stroker.
10. Hold the stroker on the kettle with its sides held in a vertical position.
11. Make the stroke clean all the way across the kettle.
12. Have the kettle rest on a firm base.

13. Do not jar the kettle before or during the stroking operation.

14. If the top of the kettle is rough, smooth down the roughness with a rounded metal bar, but do not use a file for the purpose.

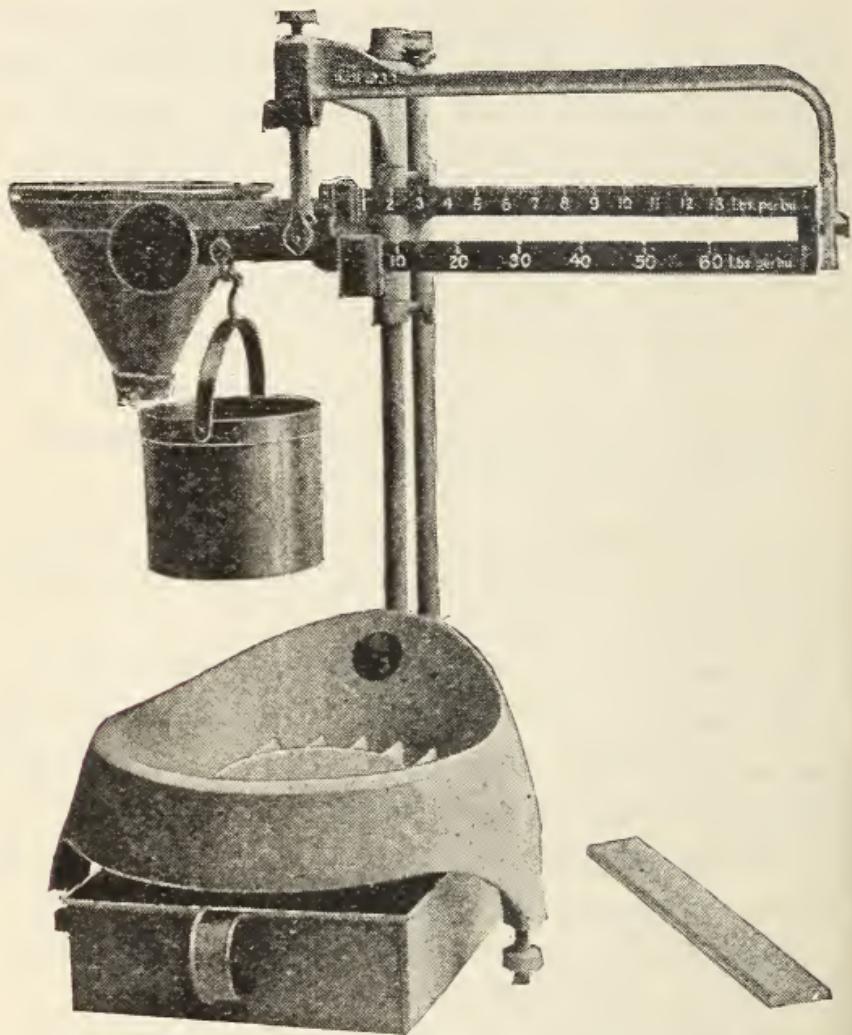


FIG. 7.—Standard apparatus for determining the test weight per bushel of grain.

15. Make the test immediately after the sample has been brought to the inspection room, office, or laboratory, to prevent drying out of the grain with consequent change in its test weight.

16. In the case of wheat or rye and other grains for which the standards provide a specification for "dockage," make the test on the grain after the dockage has been removed.

17. The quart kettle must have a capacity of exactly 67.2 cubic inches.

18. Use a beam which is both accurately graduated and sensitive to one-tenth pound per bushel.

19. Have your grain tester tested periodically for—

- (a) Accuracy of kettle capacity,
- (b) Accuracy of beam readings, and
- (c) Sensitiveness of beam.

The method of testing the accuracy of the test kettle and the accuracy and sensitiveness of the weighing beam of any weight per bushel testing outfit is given in Department of Agriculture Bulletin No. 1065.

Any office of Federal Grain Supervision will be glad to test your apparatus for accuracy, or arrange to have it tested for you free of charge.

TEST WEIGHT TO BE DETERMINED ON DOCKAGE-FREE WHEAT AND DOCK- AGE-FREE RYE

The official standards for wheat and for rye provide that the determination of the test weight per bushel shall be made upon the basis of the grain from which the dockage has been removed. The test weight per bushel is one of the main factors in determining the grade of grain, and a sufficient quantity of the original

sample should be free from dockage to permit the test weight to be made with a quart tester. Under average conditions a sample of 1,000 grams of wheat or rye containing the dockage give a sufficient amount of dockage-free grain determining the test weight with a quart tester. However, if the wheat or rye contains a large amount of coarse material and other foreign matter it will sometimes be necessary to remove the dockage from more than 1,000 grams in order to secure a sufficient quantity of dockage-free grain to make the test weight with a quart tester.

METHOD FOR DETECTING SULPHUR-BLEACHED GRAIN

The conditions given in the method described below for the detection of sulphured grain have been found to be essential in obtaining accurate results.

CHEMICALS AND APPARATUS

1. Solution of lead acetate (tribasic salt), prepared by dissolving 1 gram of lead acetate in 100 c. c. of distilled water.
2. Dilute solution of hydrochloric acid, made by adding one part of hydrochloric acid to four parts of distilled water.
3. Mossy zinc free from sulphur.
4. Erlenmeyer flask, capacity 500 c. c. (or the flask devised by the United States Department of Agriculture and described in Service and Regulatory Announcement (Markets) No. 55).
5. Inverted L-shaped delivery tube, the short arm to be 2 inches long, the long arm 6 inches long, and the cross tube 4 inches wide.
6. Cork stoppers of good quality.
7. Test tubes: Several of 25 c. c. capacity.

METHOD OF MAKING THE TEST

Place 100 grams of the grain to be examined, together with 10 grams of mossy zinc, in a 500 c. c. Erlenmeyer flask. Pour into the flask enough of the diluted hydrochloric acid to just cover the grain. Close the flask with the cork containing the L-shaped delivery tube, and place the long arm of the delivery tube in a test tube containing 15 c. c. of the 1 per cent lead

acetate solution. The test tube should not be over three-fourths full of lead acetate solution, in order to prevent spilling when the gas begins to pass over.

The delivery tube should extend to within 1 inch of the bottom of the test tube. If the grain has been sulphur bleached, the gas coming over will combine with the lead acetate solution and produce lead sulphid, a brownish-black precipitate. If the grain has not been sulphur bleached, the liquid in the test tube will remain clear. Should the grain be very dirty, fine granules will occasionally be seen held in suspension in the acetate solution in the test tube, and the same condition will obtain if the acid is too strong. This fine precipitate should not be mistaken for lead sulphid. To test these granules, add to the test tube a few drops of ferric chloride (1 part ferric chloride to 10 parts distilled water). If they are lead sulphid they will dissolve immediately.

SPECIAL POINTS FOR CONSIDERATION

1. It is essential that either mossy or granular zinc be used; other forms are not satisfactory.
2. A preliminary blank test, using everything except the grain, should be run with every test, and the results compared with the test on the grain.
3. At times, because of the purity of the zinc, the action between the acid and the zinc is slow. The action may be made more vigorous by adding to the flask a few drops of a 10 per cent ferric chloride or copper sulphate solution.

APPARATUS FOR GRADING WHEAT, SHELLED CORN, OATS, AND RYE ACCORDING TO THE OFFICIAL GRAIN STANDARDS

For the information of persons who desire to equip laboratories for the grading of wheat, shelled corn, oats, and rye according to the official grain standards of the United States the following equipment is regarded as essential:

1. Brown-Duvel moisture tester, completely equipped with flasks, certified centigrade thermometers to read correctly from 170° to 195°; graduates of 25 c. c. capacity; one-hole rubber stoppers, sizes No. 5 and No. 3; condenser tubes; 150 c. c. oil measuring device; supply of oil, etc. (See United States Department of Agriculture, Bureau of Plant Industry Circular No. 72.)
2. A convenient apparatus for detecting sulphured or bleached oats consists of an Erlenmeyer flask of 500 c. c. capacity, filled with a hollow ground-glass stopper with a glass delivery tube, and a 6-inch test tube about 1 inch in diameter. (See S. R. A. 55 (Markets), United States Department of Agriculture.)
3. Balance, capacity 1,000 grams, sensitive to one-tenth gram, with set of weights, 1 gram to 1,000 grams.
4. Balance, capacity 500 grams, sensitive to one-tenth gram, with set of weights, 1 gram to 500 grams.
5. Balance, capacity approximately 50 grams, graduated beam to read 1 gram and fractions of a gram, sensitive to one-tenth gram, with set of weights, 1 gram to 50 grams.

6. Set of perforated metal hand sieves for use in the determination of dockage in wheat and rye. (For specifications of the "dockage" sieve see "Equipment for separating dockage," p. 54.)

7. A small wheat tester or device for removing barley, oats, wild oats, pieces of straw, weed stems, and other coarse matter from wheat, popularly designated as the "wild-oat kicker." (For further reference see "Equipment for separating dockage," p. 54.)

8. Sieve and pan for use in the determination of "foreign material and cracked corn" in corn:

(a) Bottom pan: Inside diameter should be $13\frac{1}{8}$ inches, depth $2\frac{1}{2}$ inches, and roll at top of pan $\frac{3}{16}$ inch in diameter.

(b) Corn sieve: With round perforations $\frac{1}{6}\frac{2}{3}$ inch in diameter. This sieve should be made to nest very freely with the bottom pan.

9. Weight per bushel tester (grain tester), 1 quart capacity, with funnel having an outlet opening $1\frac{1}{4}$ inches in diameter, opening held in place 2 inches above the test kettle and a hardwood stick $\frac{3}{8}$ inch thick by $1\frac{3}{4}$ inches broad and 12 inches long, with long edges rounded to a semicircle, for stroking the grain from the overflow test kettle. (This apparatus is fully described in United States Department of Agriculture Bulletins Nos. 472 and 1065.)

10. A device for correctly dividing a grain sample into smaller portions for analysis and moisture determinations. (See United States Department of Agriculture Bulletins Nos. 287 and 857.)

11. Grain trier (grain probe), 60 inches long. The trier should be double-shelled and divided into compartments. (See Fig. 1.)

12. A spout sampling device for sampling bulk grain being loaded into the holds of a vessel. (See illustration on page 45.)

13. Sampling canvas, 5 by 2 feet in dimensions, on which to empty the grain from the trier.

14. Air-tight containers (sample cans), capacity approximately 450 grams.

15. Cloth sample bags, waterproofed, capacity at least 2 quarts.

16. Grain pans, with spout for pouring into other containers.

In addition to the apparatus listed above, the following equipment will be found convenient and desirable:

1. Extra moisture-testing equipment: Flasks, thermometers, graduates, rubber stoppers, test-tube cleaners, etc.

2. Five-gallon oil can equipped with faucet.

3. Five-gallon oil can equipped with strainer funnel to recover oil.

4. Five-gallon refuse can.

5. Small funnel to fit in moisture flasks for pouring sample into the flasks.

6. Tweezers for mechanical analysis.

7. Small grain scoop.

8. Brush for cleaning up grain and grain dust.

9. Heavy table for handling samples, analysis, etc.

10. Furniture, including chairs, stationery supplies, files, etc., to keep proper records.

APPEALS AND DISPUTES UNDER THE UNITED STATES GRAIN STANDARDS ACT

The United States grain standards Act provides in part, as follows:

APPEALS

“That whenever standards shall have been fixed and established under this act for any grain and any quantity of such grain sold, offered for sale, or consigned for sale, or which has been shipped, or delivered for shipment in interstate or foreign commerce shall have been inspected and a dispute arises as to whether the grade as determined by such inspection of any such grain in fact conforms to the standard of the specified grade, any interested party may, either with or without reinspection, appeal the question to the Secretary of Agriculture, and the Secretary of Agriculture is authorized to cause such investigation to be made and such tests to be applied as he may deem necessary and to determine the true grade: *Provided*, That any appeal from such inspection and grading to the Secretary of Agriculture shall be taken before the grain leaves the place where the inspection appealed from was made and before the identity of the grain has been lost, under such rules and regulations as the Secretary of Agriculture shall prescribe.”

DISPUTES

“That any * * * grain sold, offered for sale, or consigned for sale by any of the grades fixed therefor in the official grain standards may, upon compliance with the rules and regulations prescribed by the Secretary of Agriculture, be shipped in interstate or foreign commerce without inspection from a place at which there is no inspector licensed under this Act to a place at which there is no such inspector, subject to the right of either party to the transaction to refer any dispute as to the grade of the grain to the Secretary of Agriculture, who may determine the true grade thereof.”

FEES AND CHARGES

“Whenever an appeal shall be taken or a dispute referred to the Secretary of Agriculture under this Act, he shall charge and assess and cause to be collected a reasonable fee, in amount to be fixed by him, which fee, in case of an appeal, shall be refunded if the appeal is sustained. All such fees not so refunded shall be deposited and covered into the Treasury as miscellaneous receipts.”

SECRETARY'S FINDINGS

“The findings of the Secretary of Agriculture as to grade, signed by him or by such officer or officers, agent or agents of the Department of Agriculture as he may designate, made after the parties in interest have had opportunity to be heard, shall be accepted in the courts of the United States as *prima facie* evidence of the true grade of the grain determined by him at the time and place specified in the findings.”

HOW TO FILE AN APPEAL OR DISPUTE

Appeals are taken and disputes are referred to the Secretary of Agriculture by filing either a complaint or stipulation in the proper office of Federal Grain Supervision. A complaint or stipulation may be filed in writing or by telegraph. The proper form for the complaint or stipulation and all other regulations of the Secretary of Agriculture under the United States grain standards Act are given in the United States Department of Agriculture, office of the Secretary, Circular No. 70.

AGREED SAMPLES IN APPEALS AND DISPUTES

Samples of the grain involved in an "appeal" or a "dispute" referred to an office of Federal Grain Supervision for determination of the true grade of the grain may be agreed upon in accordance with the regulations of the Secretary of Agriculture, or drawn by a person authorized to do so by the Department of Agriculture.

AGREED SAMPLES

In the case of agreed samples the regulations of the Secretary of Agriculture provide in regulation 5, in part, as follows:

SEC. 3. *Agreed sample in appeal.*—In case of an appeal, a representative sample of the grain involved may be agreed upon by the party or parties and the licensed inspector from whose determination the appeal is taken. In such case there shall be filed with such sample a written agreement, signed by each party or his agent and by the licensed inspector, in substantially the following form:

We agree that the accompanying sample is a representative sample drawn by _____
(Name of sampler)
on _____, 192_____, from a certain lot or parcel of grain identified and then located as follows: _____

and involved in an appeal filed, or to be filed, in the office of Federal Grain Supervision at _____

Place _____
Date _____

(Appellant)

(Respondent, if any)

(Licensed inspector)

SEC. 4. Agreed sample in dispute.—In case of a dispute a representative sample of the grain involved may be agreed upon by the parties. In such case there shall be filed with such sample a written agreement, signed by each party or his agent, followed by the certification of a disinterested third person, in substantially the following form:

We agree that the accompanying sample is a representative sample drawn by _____
(Name of sampler)
on _____, 192_____, from a certain lot or parcel of grain identified and then located as follows: _____

and involved in a dispute filed, or to be filed, in the office of Federal Grain Supervision at _____

Place _____
Date _____

(Complainant)

(Respondent)

I hereby certify that I am not interested in the dispute above mentioned or in the grain involved therein, and that the sample mentioned is a representative sample drawn from the grain involved.

(Name)

(Occupation)

(Address)

DELIVERY OF SAMPLES

"SEC. 6. *Delivery of samples.*—Samples of grain involved in an appeal or dispute shall be delivered in person, or transmitted by express or parcel post, to the office of Federal Grain Supervision in which the appeal or dispute is filed."

For further information regarding the United States grain standards Act, the regulations of the Secretary of Agriculture thereunder, or the official grain standards for wheat, shelled corn, or oats, apply to any office of Federal Grain Supervision, or to the Chief, Bureau of Agricultural Economics, Department of Agriculture, Washington, D. C.

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